

CEBICHES

tapa/appet

- Cebiche Shot** Mixed seafood in aji amarillo "leche de tigre" 3.5
- Cebiche Mixto** Fresh fluke, shrimp, calamari, octopus in a rocoto "leche de Tigre" 10/15
- Cebiche Clásico de Pescado** Fresh fluke, aji amarillo, celery, and garlic "leche de tigre" 11/16
- Cebiche Palteado** Fresh fluke, shrimp, avocado, aji Amarillo "leche de Tigre" 12/17
- Cebiche Mango Verde** Peruvian green mango slices and shrimp 10/15
- Cebiche "Martini"** Chopped mixed seafood in an aji Amarillo "leche de tigre" cream, in a Martini Glass 11/16
- Tiradito Mosaico Pescado** Sashimi style fluke, served on a bed of "Aji Amarillo" and "Rocoto" sauces 12/17
- Tiradito Mosaico Mixto** Sashimi style fluke, shrimp, octopus, served on a bed of "Aji Amarillo" and "Rocoto" sauces 12/17

ENTRADAS (SALADS AND APPETIZERS)

- Anticucho de Corazon** Grilled Veal heart skewers, fried yuca & Huacatay sauce 9
- Trilogia de Causas** Mashed Peruvian yellow potato topped three ways: tuna tartar, shrimp salad & octopus 14
- Papa a la Huancaína**
Fingerling potatoes topped with Aji Amarillo & queso fresco sauce, served with eggs, corn & olives 8
- Taboule Andino**
Quinoa grain salad, bell peppers, corn, avocado, asparagus, botija olives 9
- Soup of the day** *ask your server*

PERUVIAN ROTISSERIE CHICKEN

Marinated for hours and cooked to perfection in our rotisserie oven

Whole Chicken	17.00
Half Chicken	9.50
Quarter Chicken	7.00

See below for accompanying sides

PLATOS DE FONDO (MAIN COURSES)

- Aji de Gallina** Shredded chicken in a spicy "aji amarillo" creamy sauce, eggs, olives, potatoes and white rice 14
- Quinotto de Hongos**
Quinoa risotto, mushrooms, bell peppers, grilled asparagus, truffle oil, over a bed of tomato-bell pepper sauce 17
- Lomo Saltado** ribeye fingers, onions, tomatoes, "aji Amarillo", soy sauce, French fries and white rice 23
- Tacu-Tacu con Entrana** Tender skirt steak marinated in an aji panca based sauce, served with Peruvian tacu-tacu 21
- Jalea Mixta** Deep fried fish and seafood topped with salsa criolla, served with caper tartar sauce 19
- Pescado a lo Macho** Seared fluke topped with shrimp, calamari, mussels, in a spicy bisque sauce 24
- Pescadito Frito** Seared Filet of Fluke served with French fries, rice and avocado salad 19

SIDES

Fried Yuca	6
French fries	3
White rice	3
Cilantro rice	5
Tacu-tacu	5.5
House salad	5
House sauces	1.5

COCKTAILS

Made with our national

liquor: Pisco, an aromatic brandy

Pisco Sour The classic drink of Peru, made with Pisco, lemon, syrup, angostura bitters **10**

Fruity Pisco Sour The classic Pisco sour make with your exotic fruit (passion fruit, mango, strawberry) **10**

Piscomojito Panca's twist of the Mojito, made with Pisco **10**

Fruity Piscomojito The Piscomojito with your exotic fruit of choice (passion fruit, mango, Strawberry, and more) **11**

...Hite Exotic cocktail with Pisco, grapefruit and lemon **10**

Desarmador Panca's version of the screwdriver: pisco, cointreau, lime and fresh orange juice **10**

Chilcano de Pisco The classic Peruvian drink, made with Pisco, lemon, syrup, ginger ale and angostura bitters **10**

Peru Libre Peruvian's twist of the cuba libre, made with pisco **10**

Pisco Beach Made with Pisco acholado, Pisco quebranta, Malibu and pineapple juice **10**

Cholipolitan panca's version of the cosmopolitan **10**

BEER

Cuzqueña (Perú) **5.5**

Cristal (Perú) **5.5**

Amstel Light (Holland) **4.5**

Samuel Adams (US) **4.5**

WINES

White

 g/ btl

Mana Sauv. Blanc /New Zealand
Passion fruit and ripe melon,
refreshing mineral taste **10/32**

Flaca Torrontes/ Argentina
Fascinating fruity and floral aromas, hints
of pear and lychee **11/35**

Los Alamos Chardonnay/ Argentina
Citrus flavors with a hint of vanilla and
toast **10/32**

ROSE

Xavier Flouret/ France
This mineral and floral character reveals
an aromatic and light blend with good
acidity **11/35**

Red

Setena / Spain
40% Garnacha, 20% Cabernet. Fresh
Cherries with sweet tannins **10/32**

PSH Malbec Reserve / Argentina
Well structured and balanced, long in the
mouth with a very elegant finish **11/35**

Don Prospero Pinot Noir / Uruguay
Complex and delicate aroma of red fruits
and flowers **12/40**

Chacai / Alto Maipo, Chile
65% Cab. Sauvignon, 35% Carmeniere
Intense and elegant wine made from
best grapes from a single vineyard **70**

SANGRIA

Half Pitcher **15**

Full Pitcher **23**